NIBBLES

Olives & Feta £,5 Breads, Olive Oil, Balsamic Vinegar (v) £,4 Whitebait, Tartare Sauce, Lemon (gf) £5

- BRUNCH -

SIDES

Mash, Truffle Mash, Chunky Chips Shoestring Fries, Side Salad, Roasted Parsnips & Carrots Kale, Beer Battered Onion Rings, Peas £4 each

LIGHTER

Smashed Avocado Tomato, poached egg, char-grilled Sourdough (v)	£10	Toasted Breakfast Sandwich Bacon, egg, hash browns, cheese	£10
Eggs Benedict Toasted muffin, ham or bacon, poached eggs, hollandaise	£9	Stack of Pancakes Bacon, fried egg, maple syrup	£9
Eggs Royale Toasted muffin, smoked salmon, poached eggs, hollandaise	£9	Crayfish Cocktail Marie Rose, brown bread & butter	£9
French Toast Maple syrup or bacon	£8 £9	Bubble & Squeak Fried egg, tomato relish	£,11
М	AINS &	BITES	

Deep-fried Mozzarella Sundried tomato & olive ravioli, rocket, baby berbs,	CO	Chicken Kiev Hasselback potato, kale, celeriac purée, garlic velouté (gf)	£18
tomato chilli dressing (v) Garlic Mushrooms	£9	Real Ale Battered Fish & Chips Chunky chips, garden peas, tartare sauce (gf flour)	£,17
Baby herbs, chargrilled sourdough (v, gfo)	£9	Seafood Linguine Crayfish crap chilli pecarina ramana haby berbs (v. af)	C 18

FROM THE GRILL

Steak Burger

Brioche style bun, red onion, lettuce, tomato, dill pickle, our own burger sauce, chunky chips

Moving Mountain Burger

Brioche style bun, red onion, lettuce, tomato, dill pickle, £,16 our own burger sauce, chunky chips (veg) ADD Bacon, Amercian burger cheese or both for

Southern Fried Turkey Burger

Brioche style bun, tomato relish, lettuce, tomato, red onion, mayonnaise, chunky chips £,16

SALADS

8
essing,
£8 / £15
£10/£18
£9/ £,15
27 25

Avocado, Pomegranate, Almond Salad,

Preserved lemon dressing, gem lettuce £9 / £15

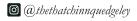
PUDDINGS

Christmas Pudding Brandy cream sauce	£8	Triple Chocolate Brownie Vanilla Gelato, chocolate sauce (gf)	£8
Mulled Pear Crème Brulée Mixed spice & cranberry shortbread	£8	Sticky Toffee Date Pudding Toffee sauce, salt caramel	£8
Treacle Tart Vanilla custard, caramel	£8	Dolcetti Gelato Vanilla, Cream Berry, Lemon Meringue, Chocolate, White Chocolate, Salte Caramel, Orange Choc Chip,	£2.50 per Scoop
Artisan Cheese Selection Biscuits, relish, celery, frozen grapes	£11	Raspherry Sorbet, Mango Sorbet	

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables







-WINES-

CHAMPAGNE Comptesse de Genlis, France Touch of minerality, creamy palate, light mousse			125ml	75cl £55.00
Joseph Perrier Brut, France Soft scents of acacia, daffodil, and citrus peel tantalize the nose.			£,10.00	£50.00
SPARKLING Chio Prosecco Brut, Italia, Italy Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy			20cl £9.00	75cl £29.00
WHITE	1 2 5 m l	175ml	250ml	75cl
Sauvignon Blanc, Oyster Catcher, Chile Crisp, good depth of flavour, gooseberry rich	£,5.35	£7.00	£9.00	£,24.50
Pinot Grigio, Vivoli, Italy Crisp, refreshing, delicate aromas	£5.35	£7.00	£8.50	£23.50
Sauvignon Blanc, Rongopai, New Zealand Refreshing apple and melon	£,6.50	£9.50	£11.00	£30.00
Chardonnay Reserva, Petirrojo, Chile A fruity wine, white roses, passion fruit	£6.50	£8.00	£10.00	£26.50
Viognier, Barton and Guestier, France Harmonious, round palate, fruity and floral finish	£,6.50	£,7.40	£9.50	£25.00
Chenin Blanc, Blockhead, South Africa A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas	£,6.50	£7.40	£9.50	£,25.00
Chablis, Ropiteau, France Elegant dry wine, fruit flavours, well balanced, rich				£38.00
RED	125 ml	175ml	250ml	75cl
Tempranillo, Solar Viejo, Rioja Crianza, Spain Vibrant aromas of cherries, plums and sloes	£,6.50	£,7.40	£,9.50	£,25.50
Merlot, Oyster Catcher, Chile Rich with spicy berry tones	£,5.35	£7.00	£8.50	£25.00
Shiraz, Barefoot, United States Full of jammy, blackberry flavours and is velvety smooth	£,5.35	£7.00	£9.00	£,25.00
Malbec, Finca Flichman, Argentina Plum, cherry, slight touch of oak	£6.50	£7.40	£,9.50	£25.50
Greyrock Pinot Noir, New Zealand Red berry and cherry flavours with a soft silky finish	£7.00	£9.00	£,10.50	£31.00
Montepulciano D'Abruzzo, Il Caggio, Italy Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice	£,6.50	£7.20	£9.30	£25.50
Malbec Dedicado, Finca Flichman, Argentina Aromas of ripe red fruits, plums and red currants, oak influences				£43.00
ROSE	125ml	175ml	250ml	75cl
Pinot Grigio, Principato, Italy Peachy, floral characters, off-dry finish	£5.20	£6.30	£8.35	£23.00
White Zinfandel, Canyon Road, USA Aromas of watermelon, peach and fresh cherries	£5.35	£6.40	£8.50	£23.50
Cotes de Provence, Chateau des Ferrages Roumery, France Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach	£7.75	£10.25	£13.25	£38.50

